[en] Instruction manual

Built-in oven B16P42.3AU

en Table of contents

Important safety information **4**
Causes of damage 5
Energy and environment tips **5**
Saving energy 5
Environmentally-friendly disposal 6
Your new oven **6**
Control panel 6
Operating modes 6
Cooking compartment 7
Your accessories **7**
Accessories 7
Inserting accessories 7
Shelf positions 8
Optional accessories 8
Before using the appliance for the first time **8**
Setting the language 8
Setting the clock 8
Cleaning the appliance 9
Operating the appliance **9**
Switching on the appliance 9
Switching off the appliance 9
Changing the basic settings 10
Automatic safety cut-out 10
Electronic clock **10**
Clock display 10
Timer 11
Cooking time 11
End of operation 11
Preset operation 11
Setting the clock 11
Rapid heat up 12
Checking, correcting or deleting settings 12
Childproof lock **12**
Lock 12
Permanent lock 12
Baking **13**
Baking in tins and on trays 13
Baking on two or more levels 13
Baking table for basic doughs/cake mixtures 13
Bread-baking 14
Baking table for fresh meals and frozen convenience products 15
Tips and tricks 16
Roasting **17**
Open roasting 17
Roasting with a lid 17
Roasting table 17
Tips and tricks 18
Grilling **18**
Circo-roasting 18
Radiant grilling 19
CircoTherm® eco **20**
Steam cooking **21**
Dough proving **22**
Yeast dough 22
Yoghurt 22
Low-temperature cooking **22**
Using Low-temperature cooking 22
Table for Low-temperature cooking 23
Tips and tricks 23
Defrost **23**
Defrosting with CircoTherm® 23
Defrost 24
Preserve **24**
Pyrolytic cleaning **25**
Important notes 25
Before cleaning 25
Setting the cleaning level 25
After cleaning 26
Care and cleaning **26**
Cleaning agents 26
Detaching and attaching the oven door 26
Removing the door cover 27
Removing and installing the door panels 27
Cleaning the hook-in racks 28
Faults and repairs **29**
Error messages with E 29
Replacing the bulb in the oven ceiling light 30
Replacing the bulb in the left-hand oven light 30
Glass cover 30
After-sales service **30**
E number and FD number 30
Test dishes **31**

Additional information on products, accessories, replacement parts and services can be found at **www.neff-international.com** and in the online shop **www.neff-eshop.com**

⚠ Important safety information

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

This appliance is only intended to be fully fitted in a kitchen. Observe the special installation instructions.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Always slide accessories into the cooking compartment correctly. *See "Description of accessories* in the instruction manual.

Risk of fire!

- Combustible items stored in the cooking compartment may catch fire. Never store combustible items in the cooking compartment. Never open the appliance door if there is smoke inside. Switch off the appliance and unplug it from the mains or switch off the circuit breaker in the fuse box.
- A draught is created when the appliance door is opened. Greaseproof paper may come into contact with the heating element and catch fire. Do not place greaseproof paper loosely over accessories during preheating. Always weight down the greaseproof paper with a dish or a baking tin. Only cover the surface required with greaseproof paper. Greaseproof paper must not protrude over the accessories.

Risk of burns!

- The appliance becomes very hot. Never touch the interior surfaces of the cooking compartment or the heating elements. Always allow the appliance to cool down. Keep children at a safe distance.
- Accessories and ovenware become very hot. Always use oven gloves to remove accessories or ovenware from the cooking compartment.
- Alcoholic vapours may catch fire in the hot cooking compartment. Never prepare food containing large quantities of drinks with a high alcohol content. Only use small quantities of drinks with a high alcohol content. Open the appliance door with care.

Risk of scalding!

- The accessible parts become hot during operation. Never touch the hot parts. Keep children at a safe distance.
- When you open the appliance door, hot steam may escape. Open the appliance door with care. Keep children at a safe distance.
- Water in a hot cooking compartment may create hot steam. Never pour water into the hot cooking compartment.

Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.

- The cable insulation on electrical appliances may melt when touching hot parts of the appliance. Never bring electrical appliance cables into contact with hot parts of the appliance.
- Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.
- When replacing the cooking compartment bulb, the bulb socket contacts are live. Before replacing the bulb, unplug the appliance from the mains or switch off the circuit breaker in the fuse box.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of fire!

- Loose food residues, grease and meat juices may catch fire during the Self-cleaning cycle. Remove coarse dirt from the cooking compartment and from the accessories before every Self-cleaning cycle.
- The appliance will become very hot on the outside during the Self-cleaning cycle. Never hang combustible objects, e.g. tea towels, on the door handle. Do not place anything against the front of the oven. Keep children at a safe distance.

Risk of burns!

- The cooking compartment will become very hot during the Self-cleaning cycle. Never open the appliance door or move the locking latch by hand. Allow the appliance to cool down. Keep children at a safe distance.
- ⚠ The appliance will become very hot on the outside during the Self-cleaning cycle. Never touch the appliance door. Allow the appliance to cool down. Keep children at a safe distance.

Risk of serious damage to health!

The appliance will become very hot during the Self-cleaning cycle. The non-stick coating on baking trays and tins is destroyed and noxious gases are released. Never let non-stick baking trays and tins go through the Self-cleaning cycle. Only enamelled accessories may be cleaned at the same time.

Causes of damage

Caution!

- Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor: do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C has been set. This will cause heat to accumulate. The baking and roasting times will no longer be correct and the enamel will be damaged.
- Water in a hot cooking compartment: do not pour water into the cooking compartment when it is hot. This will cause steam. The temperature change can cause damage to the enamel.
- Moist food: do not store moist food in the cooking compartment when it is closed for prolonged periods This will damage the enamel.
- Fruit juice: when baking particularly juicy fruit pies, do not pack the baking tray too generously. Fruit juice dripping from the baking tray leaves stains that cannot be removed. If possible, use the deeper universal pan.
- Cooling with the appliance door open: only allow the cooking compartment to cool when it is closed. Even if the appliance door is only open a little, front panels of adjacent units could be damaged over time.
- Very dirty door seal: If the door seal is very dirty, the appliance door will no longer close properly when the appliance is in use. The fronts of adjacent units could be damaged.Always keep the door seal clean.
- Appliance door as a seat, shelf or worktop: Do not sit on the appliance door, or place or hang anything on it. Do not place any cookware or accessories on the appliance door.
- Inserting accessories: depending on the appliance model, accessories can scratch the door panel when closing the appliance door. Always insert the accessories into the cooking compartment as far as they will go.
- Carrying the appliance: do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

- Only preheat the oven if this is specified in the recipe or in the operating instruction tables.
- Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.
- Open the oven door as infrequently as possible while you are cooking, baking or roasting.
- It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.
- For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

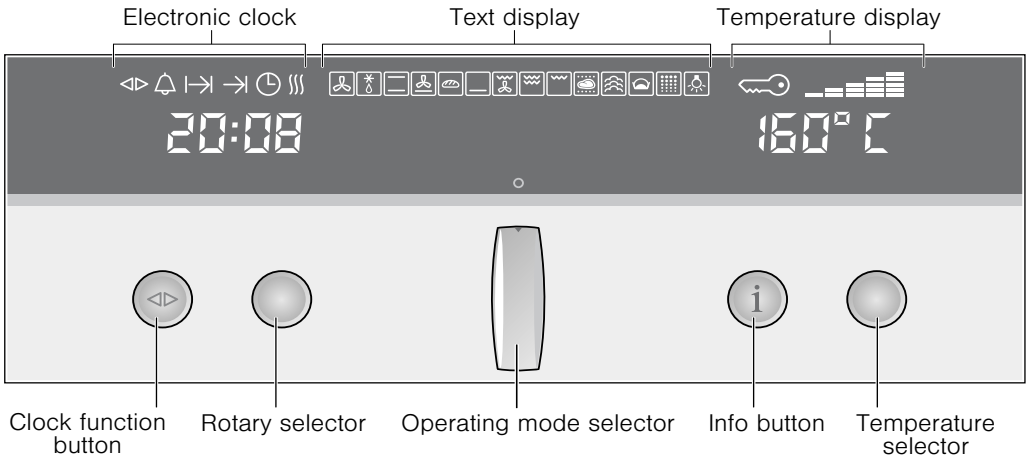
This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

Your new oven

In this section, you will find information on

- the control panel
- the operating modes
- the cooking compartment

Control panel



Control element		Use
◁▷	Clock function button	Selects the required clock function or Rapid heat up (see section: Electronic clock)
	Rotary selector	Makes settings within a clock function or activates Rapid heat up (see section: Electronic clock)
	Operating mode selector	Selects the desired operating mode (see section: Switching on the appliance)
i	Info button	When the appliance is switched on: displays the current oven temperature during the heating up phase (see section: Switching on the appliance) When the appliance is switched off: calls up the basic settings menu (see section: Changing the basic settings)
	Temperature selector	When the appliance is switched on: sets the temperature (see section: Switching on the appliance) When the appliance is switched off: changes the settings in the basic settings menu (see section: Changing the basic settings)

Pop-out operating knob

The rotary, temperature and operating mode selectors can all be popped out. Push the required operating knob to pop it in or out.

Operating modes

Here you can gain an overview of your appliance's operating modes.

Operating mode		Application
	CircoTherm®	For baking and roasting on one or more levels
	CircoTherm® eco*	For energy-optimised baking and roasting on one level. The appliance does not need to be preheated.
	Top/bottom heating	For baking and roasting on one level. Especially suitable for cakes with moist toppings (e.g. cheesecake)
	Pizza setting	For frozen convenience products and dishes which require a lot of heat from underneath. (see section: Baking)

* Operating mode used to determine the energy efficiency class in accordance with EN50304.

Operating mode		Application
	Bread-baking	For items that need to be baked at a high temperature
	Bottom heating	For food and baked items on which you want a crust to form, or which need more browning on the underside. Only activate bottom heating for a short while at the end of the baking time.
	Circo-roasting	For poultry and larger pieces of meat
	Full-surface grill	For large amounts of flat, small items for grilling (e.g. steaks, sausages)
	Centre-area grill	For small amounts of flat, small items for grilling (e.g. steaks, bread)
	Slow cook	For tender pieces of meat that are to be cooked medium/medium rare or à point
	Steam cooking	For gentle preparation of vegetables, meat and fish The Steam cooking operating mode can only be used in conjunction with the Mega System steamer (available as a special accessory from specialist retailers).
	Dough proving	For making yeast dough and yoghurt
	Pyrolytic cleaning	For automatic cleaning of the cooking compartment. The oven heats up until the dirt is broken down
	Interior lighting	Helps with care and cleaning of the cooking compartment

* Operating mode used to determine the energy efficiency class in accordance with EN50304.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on.The light remains switched off during self-cleaning.

Cooling fan

The cooling fan switches on and off as required. The hot air escapes above the door. Caution: do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Your accessories

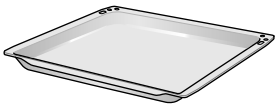
In this section, you will find information on

- Your accessories
- the correct way to insert the accessories into the cooking compartment
- the shelf positions
- the optional accessories

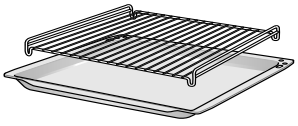
Accessories

The following accessories are included with your appliance:

Wire rack
for baking in baking tins, roasting in roasting dishes and grilling



Universal pan, enamelled
for baking moist cakes, roasting, grilling and collecting drops of liquid during cooking



Insert grid
for roasting and grilling

Note: The wire insert is always used together with the universal pan. In this combination, the wire insert is placed in the universal pan.

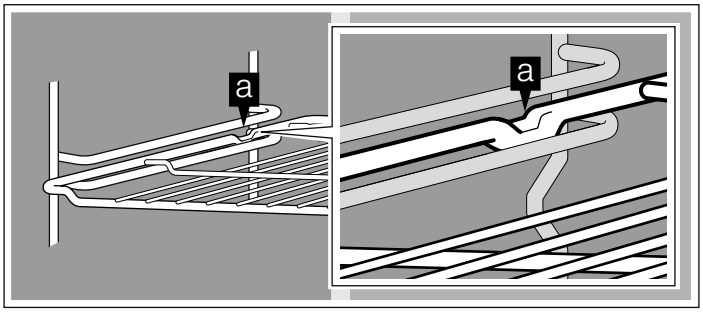
Note: The baking tray and universal pan may become distorted when the appliance is in operation. This is caused by the considerable temperature differences acting on the accessories. These differences may occur if only a part of the accessory is covered with food, or if frozen items such as pizza are placed on the accessory.

Inserting accessories

The accessories are equipped with a locking function. The locking function prevents the accessories from tilting when they are pulled out. The accessories must be inserted into the cooking compartment correctly for the tilt protection to work properly.

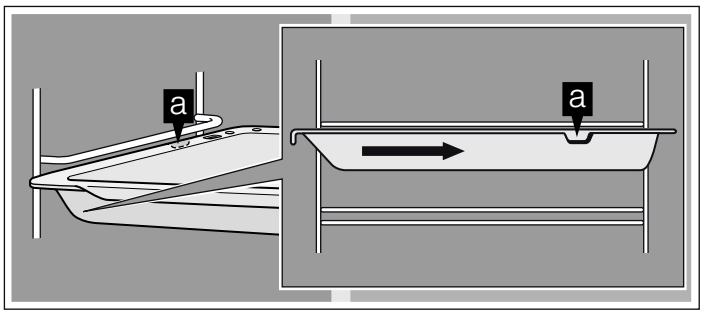
When inserting the wire rack, check

- that the lug (a) is pointing downwards
- that the lug (a) is in the rear part of the wire rack

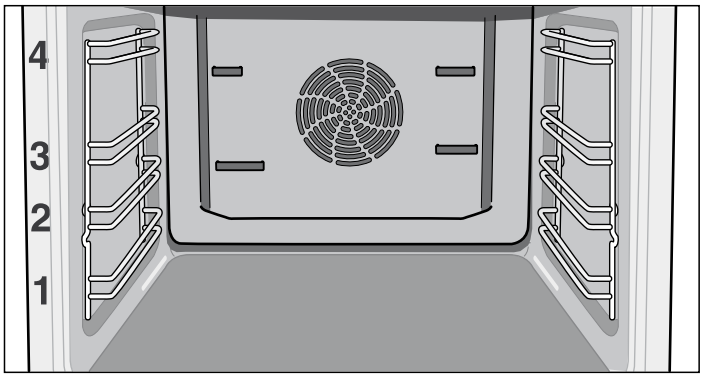


When inserting the baking tray or the universal pan, check

- that the lug (a) is in the rear part of the of the accessory
- that the sloping edge of the accessory faces towards the appliance door when it is inserted



Shelf positions



The cooking compartment has four shelf heights. The shelf heights are counted from the bottom up.

Note: Do not use shelf height 2 when baking and roasting with CircoTherm®. This will adversely affect air circulation and your baking and roasting results will not be as good.

Optional accessories

You can purchase optional accessories from the after-sales service or specialist retailers. A comprehensive range of products for your appliance can be found in our brochures or on our home page.

Optional accessories	Order no.
System steamer	N8642X3
Extra-deep pan, enamelled	Z1272X0
Glass pan	Z1262X0
CLOU® 4x telescopic shelf with full extension	Z1755X2
Bread-baking stone	Z1913X0

Before using the appliance for the first time

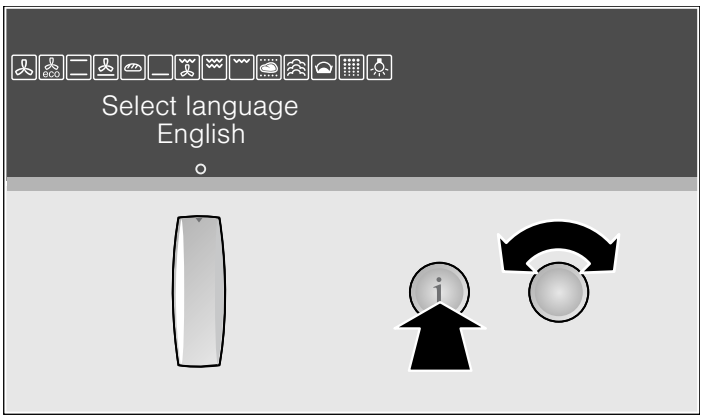
In this section, you can read about

- how to set the language
- how to set the time
- How to clean your appliance before using it for the first time

Setting the language

Once the appliance has been connected to the power supply, you must set the language for the text display.

1. Turn the temperature selector until the language you require appears on the text display.
2. Press and hold the i info button for 3 seconds.
   Your setting is saved.



Changing the language

Your appliance must be switched off.

1. Press and hold the i info button for 3 seconds.
   This takes you directly to the language selection screen.
2. Turn the temperature selector until the language you require appears on the text display.
3. Press and hold the i info button for 3 seconds.
   Your setting is saved.

Setting the clock

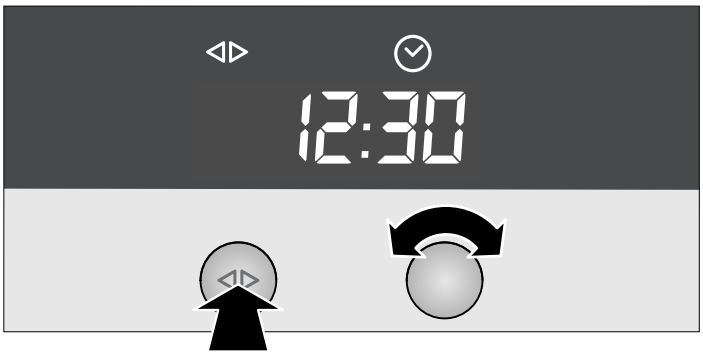
Note: When you press the ◁▷ clock function button, you have 3 seconds to set the clock using the rotary selector. Should this have been insufficient for you, you can amend the clock time later.

0:00 flashes in the clock display.

1. Briefly press the ◁▷ clock function button to go to the setting mode.
   The ◁▷ and ⏲ symbols light up. 12:00 appears in the clock display.
2. Set the current time using the rotary selector.
   Your setting is accepted after 3 seconds.

Changing the clock

To subsequently change the time, press the ◁▷clock function button repeatedly until the ◁▷ and ⏲ symbols light up again. Change the time with the rotary selector.



Cleaning the appliance

Clean your appliance before using it for the first time.

1. Remove the accessories from the cooking compartment.
2. Completely remove any residual packaging (e.g. chips of polystyrene) from the cooking compartment.
3. Clean the accessories and cooking compartment with hot soapy water (see section: Cleaning and care).
4. Heat with Top/bottom heat at 240 °C for 60 minutes.
5. Afterwards, wipe the cooled cooking compartment with hot, soapy water.
6. Clean the outside of the appliance with a soft, damp cloth and soapy water.

Operating the appliance

In this section, you can read about

- how to switch your appliance on and off
- how to select an operating mode and temperature
- how you can change the basic settings
- when your appliance switches off automatically

Switching on the appliance

1. Turn the operating mode selector until the desired operating mode appears on the text display.
   A default temperature appears on the temperature display.
2. Turn the temperature selector to change the default temperature.
   The appliance begins heating.

Notes

- The Slow cook, Steam cooking and Dough proving operating modes can only be started if neither H nor h is displayed in the temperature display.
- If no default temperature is displayed, the temperature for your selected operating mode is a fixed setting. You cannot change this temperature.

Operating mode	Default temperature in °C	Temperature range in °C
CircoTherm®	160	40 - 200
CircoTherm® eco	160	40 - 200
Top/bottom heating	170	50 - 275
Pizza setting	220	50 - 275
Bread-baking	200	180 - 220
Bottom heating	200	50 - 225
Circo-roasting	170	50 - 250
Full-surface grill	220	50 - 275
Full-surface grill (intensive)*	Fixed setting	
Centre-area grill	180	50 - 275
Centre-area grill (intensive)*	Fixed setting	
Slow cook	Fixed setting	
Steam cooking	Fixed setting	
Dough proving	Fixed setting	
Pyrolytic cleaning	Fixed setting	1, 2 and 3

* Turn the temperature selector beyond 275 °C. Int appears in the display.

Operating mode	Default temperature in °C	Temperature range in °C
Interior lighting	Fixed setting	

* Turn the temperature selector beyond 275 °C. Int appears in the display.

Current temperature

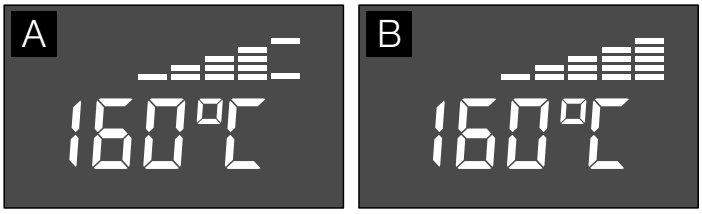
Press the i info button. The current temperature appears for 3 seconds.

Note: The current temperature can only be displayed with operating modes with a default temperature.

Heating indicator

The heating indicator displays the rising temperature in the cooking compartment.

- Temperature reached (figure A)
- Appliance reheating (figure B)



Switching off the appliance

Turn the operating mode selector to the o position. The appliance is switched off.

The appliance has a cooling fan. After the appliance is switched off, the cooling fan may continue to run.

You can see in the temperature display whether there is high or low residual heat in the cooking compartment.

Temperature display	Text display	Meaning
H	Residual heat high	Residual heat high (above 120 °C)
h	Residual heat low	Residual heat low (between 60 °C and 120 °C)

Changing the basic settings

Your appliance has various basic settings, which are preset at the factory. You can, however, change these basic settings as required.

The appliance must be switched off.

1. Press and hold the i info button for 3 seconds to go to the basic settings menu.
   The text display shows "Select language: German". If the appliance controls are locked, you must unlock them first.
2. Press the i info button repeatedly until the current basic setting for the relevant submenu is displayed on the text display (e.g. "Audible signal off").
3. Using the temperature selector, set the required basic setting within a submenu (e.g. "Audible signal 2 minutes").
4. Press and hold the i info button for 3 seconds.
   Your basic setting is saved.

You can change the following basic settings:

Basic settings menu		
Submenu	**Basic setting**	**Setting symbol**
Childproof lock	Appliance controls unlocked	c 10
	Appliance controls locked	c 11
	Appliance permanently locked	c21
Audible signal	Audible signal off	c30
	Audible signal 30 seconds	c31
	Audible signal 2 minutes	c32
	Audible signal 10 minutes	c33

Automatic safety cut-out

The automatic safety cut-out is only activated if you have not made any settings on your appliance for a prolonged period.

You can adjust the period of time after which your appliance shuts off.

"Safety cut-out" appears in the text display and 000 flashes in the temperature display. Appliance operation is interrupted.

Turn the operating mode selector to the o position to deactivate it.

Electronic clock

In this section, you can read about

- how to set the timer
- how to switch your appliance off automatically (cooking time and end of operation)
- how to switch your appliance on and off automatically (preset operation)
- how to set the time
- find out how to activate rapid heat up

Clock display

Clock function button Rotary selector

Clock function		Use
🔔	Timer	You can use the minute minder as an egg timer or a kitchen timer. The appliance does not switch on or off automatically
I→I	Cooking time	The appliances switches off automatically after a cooking time setting has elapsed (e.g. 1:30 hours)
→I	End of operation	The appliance switches off automatically at a set time (e.g. 12:30)
	Preset operation	The appliance switches on and off automatically. Cooking time and end of operation have been combined.
⏲	Clock	Setting the clock
≋	Rapid heat up	Shortens the heat up time

Notes

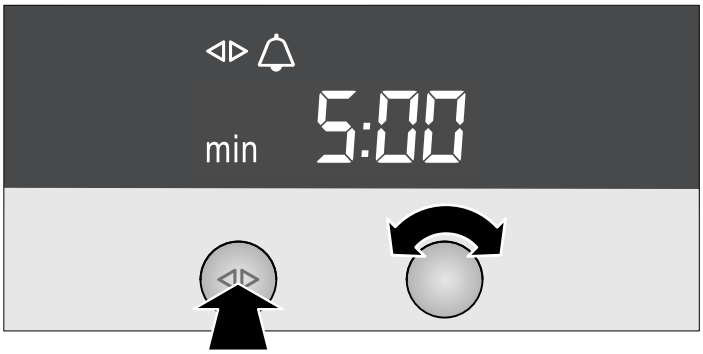
- Between the times 22:00 and 5:59 the clock display is dimmed if you do not make any settings in that period or no clock function is activated.
- When you set a clock function, the time interval increases when you set higher values (e.g. cooking time up to 1:00h to the minute, using 1:00h to the nearest 5 minutes).
- For the 🔔 minute minder, I→I cooking time, →I end of operation and preselection mode clock functions, a signal sounds when the settings have elapsed and the 🔔 or →I symbol flashes. To cancel the audible signal before it ends, press the ◁▷ clock function button.
- Briefly press the ◁▷ clock function button to select a clock function. You then have 3 seconds to set the selected clock function. After this time, the setting mode is exited automatically.

Switching the clock display on and off

1. Press and hold the ◁▷clock function button for 6 seconds.
   The clock display switches off. If a clock function is active, the associated symbol remains lit.
2. Press the ◁▷clock function button briefly.
   The clock display switches on.

Timer

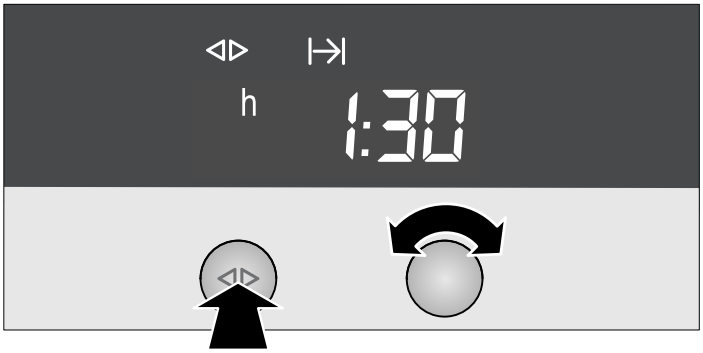
1. Press the ◁▷clock function button repeatedly until the ◁▷ and 🔔 symbols light up.
2. Set the duration using the rotary selector (e.g. 5:00 minutes).
   The setting is applied automatically. Then the clock is displayed again and the minute minder starts counting down.



Cooking time

Automatic switch-off after a cooking time setting has elapsed.

1. Set the operating mode and temperature.
   The appliance heats up.
2. Press the ◁▷clock function button repeatedly until the ◁▷and |→| symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).
   The setting is applied automatically. The time is then displayed again and the set cooking time counts down.



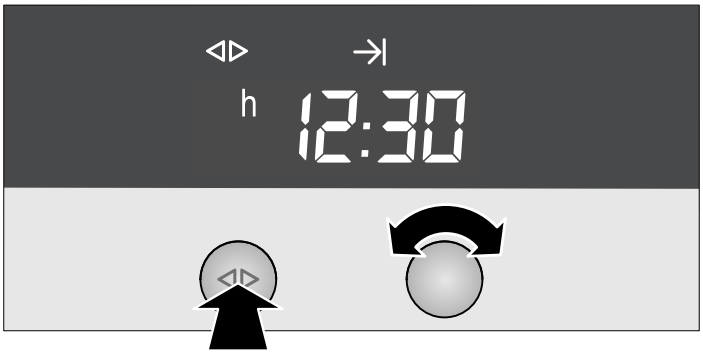
Once the cooking time has elapsed, the appliance switches off automatically.

1. Turn the operating mode and temperature selector back to the o position.
2. Press the ◁▷ clock function button to exit the clock function.

End of operation

Automatic switch-off at a set time.

1. Set the operating mode and temperature.
   The appliance heats up.
2. Press the ◁▷clock function button repeatedly until the ◁▷ and →| symbols light up.
3. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).
   The setting is applied automatically. The clock is then displayed again.



The appliance switches off automatically at the time set for the end of operation.

1. Turn the operating mode and temperature selector back to the o position.
2. Press the ◁▷ clock function button to exit the clock function.

Preset operation

The appliance switches on automatically, then switches off automatically at the time preselected for the end of operation. To set this function, combine the cooking time and end of operation clock functions.

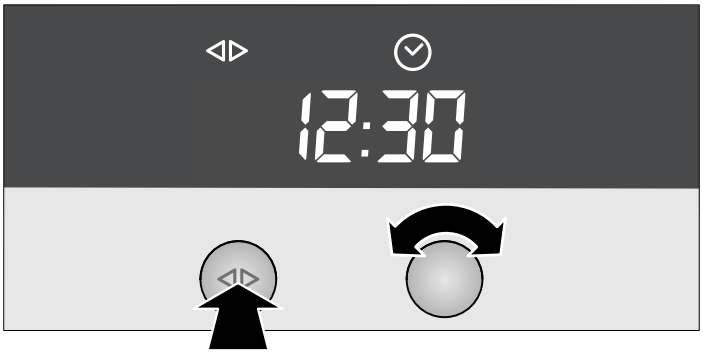
Bear in mind that food which spoils easily should not be left in the cooking compartment for too long.

1. Set the operating mode and temperature.
   The appliance heats up.
2. Press the ◁▷clock function button repeatedly until the ◁▷and |→| symbols light up.
3. Set the cooking time with the rotary selector (e.g. 1:30 hours).
   The setting is applied automatically.
4. Press the ◁▷clock function button repeatedly until the ◁▷and →| symbols light up.
5. Set the end of operation using the rotary selector (e.g. 12:30 o'clock).
   The appliance switches off and waits until the appropriate time to switch on (11:00 in the example). The appliance switches off automatically at the time set for the end of operation (12:30).
6. Turn the operating mode and temperature selector back to the o position.
7. Press the ◁▷ clock function button to exit the clock function.

Setting the clock

You can only change the clock when no other clock function is active.

1. Press the ◁▷ clock function button repeatedly until the ◁▷and ⏲ symbols light up.
2. Set the clock using the rotary selector.
   The setting is applied automatically.

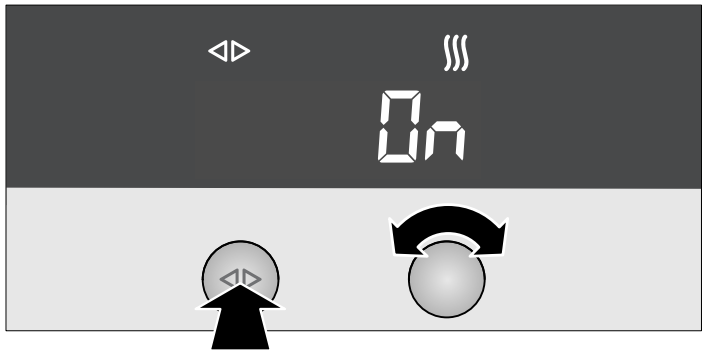


Rapid heat up

You can reduce the heating up time for the CircoTherm® and Bread-baking operating modes if the set temperature is higher than 100 °C.

Note: During Rapid heat up, do not place any food in the cooking compartment for as long as the ⦚ symbol is lit.

1. Set the operating mode and temperature.
   The appliance heats up.
2. Press the ◁▷ clock function button until the ◁▷ and ⦚ symbols light up and OFF appears in the clock display.
3. Turn the rotary selector clockwise.
   On is displayed in the clock display and the ⦚ symbol lights up. Rapid heat up is activated.



After reaching the set temperature, Rapid heat up switches off. The ⦚ symbol goes out.

Checking, correcting or deleting settings

1. To check your settings, press the ◁▷ clock function button repeatedly until the corresponding symbol lights up.
2. If necessary, you can correct your setting using the rotary selector.
3. If you wish to cancel your setting, turn the rotary selector anti-clockwise to the original value.

Childproof lock

In this section, you can read about

- how to lock your appliance
- how to lock your appliance permanently

Lock

Once it has been locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on again, you must unlock it. After appliance operation, the appliance is not automatically locked. Lock it again if necessary or activate the permanent lock.

Lock appliance

1. Switch off the appliance.
2. Press and hold the i info button for 3 seconds to go to the basic settings menu.
3. Press the i info button briefly and repeatedly until c 10 appears in the temperature display.
4. Turn the temperature selector until c 11 appears on the temperature display.
5. Press and hold the i info button until the ⊸ symbol appears in the temperature display.

Note: If you try to switch on the locked appliance, -S- appears on the temperature display and “controls locked” appears on the text display.

Unlocking the appliance

1. Press and hold the i info button until c 11 appears in the temperature display.
2. Turn the temperature selector until c 10 appears on the temperature display.
3. Press and hold the i info button until the ⊸ symbol goes out.

Permanent lock

Once it has been permanently locked, the appliance cannot be switched on accidentally or by unauthorised users (e.g. by children playing).

To switch the appliance on, you must interrupt the permanent lock briefly. After you have switched your appliance off, it locks again automatically.

Locking the appliance permanently

1. Switch off the appliance.
2. Press and hold the i info button for 3 seconds to go to the basic settings menu.
3. Press the i info button briefly and repeatedly until c 10 appears in the temperature display.
4. Turn the temperature selector until c21 appears on the temperature display.
5. Press and hold the i info button for 3 seconds.
   Your appliance will be locked after 30 seconds. The ⊸ symbol appears in the temperature display

Note: If you try to switch on the locked appliance, -SP appears on the temperature display and “Appliance permanent lock” appears on the text display.

Interrupting permanent lock

1. Press and hold the i info button until c21 appears in the temperature display.
2. Turn the temperature selector until c20 appears on the temperature display.
3. Press and hold the i info button until the ⊸ symbol goes out.
   The permanent lock is interrupted.
4. Switch the appliance on within 30 seconds.
   After the permanent lock is switched off, it is reactivated after 30 seconds.

Unlocking the appliance permanently

1. Press and hold the i info button until c21 appears in the temperature display.
2. Turn the temperature selector until c20 appears on the temperature display.
3. Press and hold the i info button until the ⊸ symbol goes out.
4. Within 30 seconds, press and hold the i info button again for 3 seconds to go to the basic settings menu.
5. Press the i info button briefly and repeatedly until c21 appears in the temperature display.
6. Turn the temperature selector until c 10 appears on the temperature display.
7. Press and hold the i info button for 3 seconds.
   The appliance is permanently unlocked.

Baking

In this section, you will find information on

- Baking tins and trays
- Baking on two or more levels
- Baking basic doughs and cake mixtures (baking table)
- Baking pre-prepared frozen products and freshly prepared meals (baking table)
- Tips and tricks for baking

Note: Do not use shelf height 2 when baking with CircoTherm®. The air circulation would be impaired and this will have a negative effect on your baking.

Baking in tins and on trays

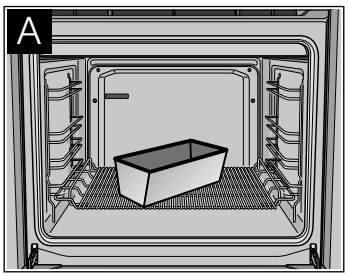
Baking tins

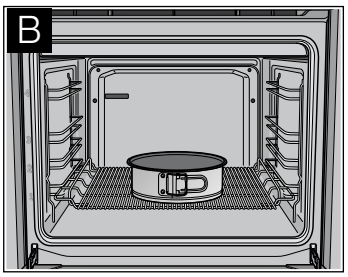
We recommend that you use dark baking tins made from metal.

Tinplate and glass dishes increase the baking time required and the cake will not brown evenly. If you wish to bake using tinplate tins and Top/bottom heat, you should use shelf height 1.

If you wish to use silicone baking tins, use the information and recipes provided by the manufacturer as a guide. Silicone baking tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

If you are baking on one level with CircoTherm®, always place a loaf tin diagonally (Fig. A) and a round tin in the centre of the stepped wire rack (Fig. B).





Baking trays

We recommend that you only use original baking trays, as these have been optimally designed for the cooking compartment and the operating modes.

Always slide the baking tray or the universal pan in carefully as far as it will go and make sure that the sloping edge is facing the appliance door.

Use the universal pan if you are baking moist cakes, so that the cooking compartment does not get dirty.

Baking on two or more levels

If you are baking on several levels, you should preferably use baking trays and insert these at the same time.

Bear in mind that your items may brown at different rates on each level. The items on the top level will brown more quickly and can be taken out earlier.

If you wish to bake on two levels using a baking tray and a universal pan, you should insert the baking tray at shelf height 3 and the universal pan at shelf height 1.

Baking table for basic doughs/cake mixtures

The values in the table are guidelines and apply to enamelled baking trays and dark baking tins. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

	CircoTherm®			Top/bottom heat	
Basic dough	**Shelf position**	**Temperature in °C**	**Baking time in minutes**	**Shelf position**	**Temperature in °C**
Sponge mixture					
Tray bake with topping	1	160-170	30-40	3	170-180
	1 + 3	150-170	40-50	-	-
Springform cake tin/loaf tin	1	150-160	60-80	2	160-170
Flan tin	1	160-170	25-35	2	170-180
Shortcrust pastry					
Tray bakes with dry topping, e.g. crumble	1	160-170	50-70	3	180-190
	1 + 3	160-170	60-80	-	-
Tray bakes with moist topping, e.g. egg custard	1	150-170	60-90	3	170-190

* Preheat oven

	CircoTherm®			Top/bottom heat	
Basic dough	**Shelf position**	**Temperature in °C**	**Baking time in minutes**	**Shelf position**	**Temperature in °C**
Springform cake tin, e.g. cheesecake	1	160-170	70-100	2	170-180
Flan tin	1	160-170	70-100	2	180-190*
Sponge mixture					
Swiss roll	1	180-190*	10-15	3	190-200*
Flan tin	1	160-170	20-30	2	170-180
Sponge (6 eggs)	1	150-160	30-45	2	160-170
Sponge (3 eggs)	1	150-160	25-45	2	160-170
Yeast dough					
Tray bakes with dry topping, e.g. crumble	1	160-170	50-70	3	170-180
	1 + 3	160-170	60-80	-	-
Tray bakes with moist topping, e.g. egg custard	1	150-170	60-90	3	170-190
Savarin/plaited loaf (500 g)	1	160-170	40-50	3	170-180
Springform cake tin	1	160-170	30-45	2	160-170
Ring cake tin	1	160-170	40-50	2	170-180

* Preheat oven

	CircoTherm®			Top/bottom heat	
Small baked products	**Shelf position**	**Temperature in °C**	**Baking time in minutes**	**Shelf position**	**Temperature in °C**
Yeast dough	1	160-170	20-30	3	170-180
	1 + 3	160-170	30-40	-	-
Meringue mixture	1	80	100-150	3	80-90
	1 + 3	80	150-170	-	-
Puff pastry	1	180-200	20-30	3	200-210
	1 + 3	180-200*	25-35	-	-
Choux pastry	1	190-200*	25-35	3	200-210*
	1 + 3	190-200*	30-40	-	-
Sponge mixture, e.g. muffins	1	150-160*	20-40	3	160-170*
	1 + 3	160-170	25-35	-	-
Shortcrust pastry, e.g. butter biscuits	1	140-150*	15-25	3	140-150*
	1 + 3	130-140*	15-25	-	-
	1 + 3+ 4	130-140*	15-25	-	-

* Preheat oven

Bread-baking

The information in the table contains only guide values. It may vary depending on the type and amount of dough.

The values for bread dough apply to both dough placed on a tray and dough placed in a loaf tin.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

Please note the information about preheating in the table.

	Bread-baking			Top/bottom heating	
Bread	**Shelf position**	**Temperature in°C**	**Baking time in minutes**	**Shelf position**	**Temperature in°C**
Bread rolls	1	220*	10-20	2	240*
Flatbread	1	220*	15-20	2	240*
Empanada	1	180*	30-40	2	200*
Bread dough 750-1,000g					
Final baking	1	220*	35-40	2	220*

* Preheat oven

Bread	Bread-baking			Top/bottom heating	
	Shelf position	Temperature in °C	Baking time in minutes	Shelf position	Temperature in °C
Bread dough 1,000-1,250g					
Initial baking	1	220*	10-15	2	240*
Final baking	1	180*	40-45	2	200*
Bread dough 1,250-1,500g					
Initial baking	1	220*	10-15	2	240*
Final baking	1	180*	40-50	2	200*

* Preheat oven

Baking table for fresh meals and frozen convenience products

Circotherm intensive is particularly suitable for freshly prepared dishes that require a lot of heat from underneath and for frozen convenience products.

Notes

- Use the universal pan for frozen products
- Line the universal pan with greaseproof paper or with special grease absorbing paper if you are baking frozen potato products
- Only use greaseproof paper that is suitable for the selected temperature
- Spread chips out in a single layer
- Turn frozen potato products half way through the baking time
- Only season frozen potato products after they have finished baking
- Leave a little space between bread rolls when crisping them up. Do not place too many on a baking tray
- Do not use frozen products with freezer burn
- Do not use frozen products that are heavily frosted
- Follow the manufacturer's instructions.
- You cannot bake on more than one level with CircoTherm intensive

The values in the table are guidelines and apply to enamelled baking trays. The values may vary depending on the type and amount of dough/mixture and on the baking tin.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

If you are baking according to your own recipe, use similar recipes in the table as a guide.

Observe the notes in the table about preheating.

Dishes	CircoTherm®			Circotherm intensive	
	Shelf position	Temperature in °C	Baking time in minutes	Shelf position	Temperature in °C
Pizza, fresh	1	190-210*	20-30	1	180-200
	1 + 3	180-190	35-45	-	-
Tarte flambée	1	190-210*	15-25	1	200-220
Quiche	1	180-200	50-60	1	170-190
Tart	1	180-200*	30-45	1	190-210
Swiss flan	1	180-190*	45-55	1	170-190
Potato gratin made from raw potatoes	1	180-200	50-60	1	170-190
Pizza, frozen					
Pizza with thin base	1	180-200	10-20	1	200-220
	1+3	180-190	20-30	-	-
Pizza with deep-pan base	1	180-200	20-30	1	180-200
	1+3	180-190	25-35	-	-
Potato products					
Chips	1	190-210	15-25	1	210-230
	1+3	180-190	25-35	-	-
Croquettes	1	180-200	15-30	1	200-220
Rösti (filled potato shells)	1	180-200	15-25	1	200-220
Baked items, frozen					
Bread rolls/baguette, prebaked	1	180-200	10-20	1	180-200
Crispy bread rolls/baguette	1	180-200	5-10	1	200-220
Pretzels, raw dough	1	180-190	15-20	1	170-190

* Preheat oven

Dishes	CircoTherm®			Circotherm intensive	
	Shelf position	Temperature in °C	Baking time in minutes	Shelf position	Temperature in °C
Baked items, prebaked					
Crispy bread rolls/baguette	1	180-200	5-15	1	180-200
Processed portions, frozen					
Fish fingers	1	180-200	15-20	1	190-210
Drumsticks, nuggets	1	190-210	15-25	1	200-220
Veggie burgers	1	190-210	35-45	1	200-220
Strudel, frozen	1	190-210	35-45	1	180-200

* Preheat oven

Tips and tricks

The cake is too light in colour	Check the shelf height. Check whether you have used the bakeware that we have recommended. Place your tin on the wire rack and not on the baking tray. If the shelf height and the bakeware are correct, then you should either extend the baking time or increase the temperature.
The cake is too dark	Check the shelf height. If the shelf height is correct, you should either shorten the baking time or reduce the temperature.
The cake is unevenly browned in the baking tin	Check the shelf height. Check the temperature. Make sure that your baking tin is not placed directly in front of the air outlets in the rear wall of the cooking compartment. Check that the baking tin is in the correct position on the wire rack.
The cake on the baking tray is unevenly browned	Check the shelf height. Check the temperature. If you are baking on several levels, take out the baking trays at different times. When baking small items, make sure that they are the same size and thickness.
The cake is too dry	Set a slightly higher temperature and a slightly shorter baking time.
The cake is too moist in the centre	Set a slightly lower temperature. Note: Higher temperatures do not necessarily mean shorter baking times (cooked on the outside, but not on the inside). Select a longer baking time and allow the cake mixture to prove for longer. Add less liquid to the mixture.
With very moist cakes, e.g. fruit flans, a lot of steam is generated in the cooking compartment which condenses on the appliance door.	If you briefly and carefully open the appliance door (once or twice, or more often for longer baking times), you can let the steam out of the cooking compartment and considerably lessen the condensation.
The cake collapses when you take it out of the oven	Use less liquid for the mixture. Set a longer baking time or a slightly lower temperature.
The specified baking time is not correct	For small items, check the quantity on the baking tray. The items must not be touching each other.
Frozen products are not browned evenly after baking	Check whether the frozen product is unevenly browned before baking. This uneven browning will remain after the baking time.
Frozen products are not browned, not crispy or the specified time is not correct	Remove ice from frozen products before baking. Do not use frozen products that are heavily frosted
Saving energy	Only preheat the appliance when it is specified in the baking table that you should do so. Use dark baking tins as these absorb the heat better. Make use of the residual heat with longer baking times and switch the oven off 5 - 10 minutes before the end of the baking time.

Roasting

In this section, you will find information on

- roasting in general
- roasting without a lid
- roasting with a lid
- roasting meat, poultry and fish (roasting table)
- tips and tricks for roasting

⚠ There is a risk of injury if you use roasting dishes that are not heat-resistant!

Only use roasting dishes that are marked as being suitable for use in the oven.

Do not use shelf height 2 when roasting with CircoTherm®. The air circulation would be impaired and this will have a negative effect on your roast.

Open roasting

For open roasting, a roasting dish without a lid is used.

When you are roasting with Top/bottom heat, you should turn the roast approximately half to two thirds of the way through the roasting time.

Roasting in the universal pan

Juices escape from the roasting meat and are collected in the universal pan. You can use these juices as the basis for a tasty gravy.

Deglaze the pan of the juices with hot water, stock, wine or similar. Bring to the boil, thicken with cornflour, season and pass through a sieve if necessary.

You can also cook side dishes (e.g. vegetables) at the same time as roasting meat in the universal pan.

For smaller joints, you can use a smaller roasting dish instead of the universal pan. Place this directly on the wire rack.

Roasting in the universal pan with stepped wire rack

Place the stepped wire rack on the universal pan and slide them in together at the same shelf height.

For fatty meat and poultry, add ⅛ to ¼ litre water to the universal pan, depending on the size and type of the joint.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

Roasting in the universal pan with roasting sheet

The roasting sheet reduces dirt in the cooking compartment. Place the roasting sheet in the universal pan and slide them in together at the same shelf height.

Dripping fat and meat juices are caught in the universal pan.

Roasting with a lid

This method is particularly suitable for pot roasts.

Place the joint in the roasting dish. Add water, wine, vinegar or similar for the braising liquid. Place the lid on the dish, place the dish on the wire rack and slide it into the cooking compartment.

While the meat is roasting, the liquid in the roasting dish will evaporate. Pour in more hot water if required.

Roasting table

The roasting time and temperature depend on the size, height, type and quality of the item.

As a general rule: the larger the item, the lower the temperature and the longer the roasting time.

Coat lean meat with fat or oil as required and cover it with strips of bacon.

The information in the table is a guideline, and relates to items cooked without a lid. The values may vary depending on the type and quantity of the meat and on the roasting dish.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

At the end of the roasting time, switch the oven off and leave the roast to rest for approximately 10 minutes in the cooking compartment with the door closed. The recommended rest time is not included in the given roasting times.

The information in the table is for food placed in a cold oven and for meat/fish taken directly from the refrigerator.

	CircoTherm®			Top/bottom heat	
Roast	**Shelf position**	**Temperature in °C**	**Roasting time in minutes**	**Shelf position**	**Temperature in °C**
Meat loaf made with 500 g meat	1	170-180	60-70	2	200-210
Pork					
Fillet, medium (400 g)	1	170-180	30-45	3	200-230
Roast with rind (1.5 kg)	1	160-170	120-150	2	200-220
Roast with rind (2.5 kg)	1	160-170	150-180	2	190-210
Joint, marbled, without rind, e.g. neck (1.5 kg)	1	160-170	100-130	2	190-210
Joint, marbled, without rind, e.g. neck (2.5 kg)	1	160-170	120-150	2	180-200
Roast, lean (1 kg)	1	170-180	70-90	2	180-200
Roast, lean (2 kg)	1	170-180	80-100	2	180-200
Smoke-cured pork	1	160-170	70-80	2	190-210
Beef					
Fillet, medium (1 kg)	1	180-190	45-65	2	200-220
Sirloin, medium (1.5 kg)	1	180-190	30-45	2	200-220
Pot roast (1.5 kg)**	1	170-180	120-150	2	200-220

* Preheat oven

** Roast pot roast with lid

Roast	CircoTherm®			Top/bottom heat	
	Shelf position	Temperature in °C	Roasting time in minutes	Shelf position	Temperature in °C
Pot roast (2.5 kg)**	1	170-180	150-180	2	190-210
Veal					
Joint/breast of veal (1.5 kg)	1	160-170	90-120	2	180-200
Joint/breast of veal (2.5 kg)	1	160-170	120-150	2	170-190
Knuckle	1	160-170	100-130	2	190-210
Lamb					
Leg, boned	1	180-190	70-110	2	200-220
Saddle on the bone	1	180-190*	40-50	2	200-220*
Saddle, boned	1	180-190*	30-40	2	200-220*
Poultry (not stuffed)					
Chicken, whole (1 kg)	1	170-180	60-70	2	200-220
Duck, whole (2-3 kg)	1	160-150	90-120	2	190-210
Goose, whole (3-4 kg)	1	150-160	130-180	2	180-200
Game					
Joint/leg of roe venison, boned (1.5 kg)	1	160-170	90-120	2	190-210
Wild boar joint (1.5 kg)	1	160-170	120-140	2	190-210
Joint of venison (1.5 kg)	1	160-170	100-120	2	190-210
Rabbit	1	160-170	70-80	2	180-200
Fish					
Fish, whole (300 g)	1	160-170	20-30	2	190-210
Fish, whole (700 g)	1	160-170	30-40	2	180-200

* Preheat oven

** Roast pot roast with lid

Tips and tricks

Crust too thick and/or roast too dry	Reduce the temperature or shorten the roasting time. Check the shelf height.
Crust too thin	Increase the temperature or switch on the grill briefly at the end of the roasting time.
The meat is not cooked right through	Remove any accessories that are not required from the cooking compartment. Increase the roasting time. Check the core temperature of the joint using a meat thermometer.
Steam in the cooking compartment is condensing on the appliance door	The steam dries during the course of the cooking. If there is an excessive volume of steam, you can carefully open the door briefly to dissipate the steam more quickly.

Grilling

In this section, you will find information on

- Grilling in general
- Circo-roasting
- Radiant grilling (Full-surface and Centre-area grill)

Caution!

Material damage due to effect of heat: The temperature generated in the cooking compartment is very high. Keep the appliance door closed when using the grill. Never grill with the appliance door open.

Notes

- Always use the wire rack and the universal pan when grilling
- Place the wire rack in the universal pan and slide them both in at the height specified in the grilling table
- Always place the food to be grilled in the centre of the wire rack
- If you are grilling more than one piece of meat, make sure that they are the same sort of meat and that they are of similar thickness and weight.

Circo-roasting

The Circo-roasting operating mode is particularly suitable for poultry or meat (e.g. roast pork with crackling) that is to be crispy.

Turn large items of food after approximately half to two-thirds of the grilling time.

Pierce duck and goose skin under the wings and legs to allow the fat to escape.

Depending on the food you are cooking, the cooking compartment may become very dirty when you cook food on the wire rack using Circo-roasting. You should therefore clean the cooking compartment after every use so that the dirt does not burn on.

The information in the table are guidelines and apply to the enamelled universal pan with wire rack. The values may vary depending on the type and amount of food to be grilled.

You should set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

At the end of the cooking time, switch the grill off and leave the food to stand for approximately 10 minutes in the cooking compartment with the door closed. The recommended standing time is not included in the grilling times specified.

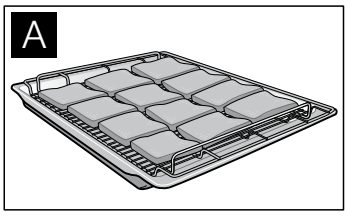
The values are for food placed in a cold oven and for meat taken directly from the refrigerator.

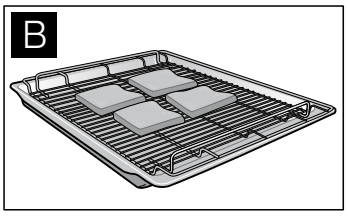
Grilled food	Shelf position	Temperature in °C	Grilling time in minutes
Pork			
Joint with rind	2	170-190	140-160
Knuckle	2	180-200	120-150
Beef			
Sirloin, medium (1.5 kg)	2	220-240	40-50
Lamb			
Leg of lamb, boned, medium	2	170-190	120-150
Poultry (not stuffed)			
Chicken halves (1-2 halves)	2	210-230	40-50
Chicken, whole (1-2 chickens)	2	200-220	60-80
Duck, whole (2-3 kg)	2	180-200	90-120
Duck breast	3	230-250	30-45
Goose, whole (3-4 kg)	1	150-170	130-160
Goose breast	2	160-180	80-100
Goose leg	2	180-200	50-80

Radiant grilling

For grilling large quantities of flat items, use the Full-surface grill (Fig. A).

For grilling small quantities of flat items, use the Centre-area grill. Place the food to be grilled in the centre of the wire rack (Fig. B). You will save energy by using the centre-area grill.





Brush the items to be grilled with a little oil to taste.

Turn the items after half to two-thirds of the grilling time.

You can influence the grilling result by changing the type or position of the wire rack.

Wire rack position	Use
	Place the stepped wire rack in the universal pan with the step pointing downwards: suitable for items that should be well-done
	Place the stepped wire rack in the universal pan with the step pointing upwards: suitable for items that should be rare to medium

Note: Always use the universal pan in the standard position (not the other way up).

Full-surface grill table

The information in the table contains only guide values. The values may vary depending on the type and amount of food to be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf position	Temperature in °C	Grilling time in minutes	Notes
Pork				
Fillet steaks, medium-sized (3 cm thick)	4	Int	12-15	
Steak, well-done (2 cm thick)	4	Int	15-20	
Beef				
Fillet steaks (3 - 4 cm thick)	4	Int	15-20	Grilling times can be increased or reduced, depending on how well cooked you like your food
Tournedos	4	Int	12-15	
Lamb				
Fillets	4	Int	8-12	Grilling times can be increased or reduced, depending on how well cooked you like your food
Chops	4	Int	10-15	

Grilled food	Shelf position	Temperature in °C	Grilling time in minutes	Notes
Sausages	4	250	10-14	Gently prick skins
Poultry				
Chicken legs	3	250	25-30	Pricking the skin can prevent blistering during grilling
Small chicken portions	3	250	25-30	
Fish				
Steaks	4	220	15-20	The pieces should be of equal thickness
Chops	4	220	15-20	
Whole fish	3	220	20-25	
Vegetables	4	Int	15-20	
Toast with topping	3	220	10-15	The shelf position depends on the height of the topping

Centre-area grill table

The information in the table contains only guide values. The values may vary depending on the type and amount of food to be grilled. They are for food placed in a cold oven and for meat taken directly from the refrigerator.

Grilled food	Shelf position	Temperature in °C	Grilling time in minutes	Notes
Sausages	4	250	12-15	Gently prick skins
Poultry				
Chicken legs	3	250	35-45	Pricking the skin can prevent blistering during grilling
Small chicken portions	3	250	30-40	
Fish				
Steaks	4	230	15-20	The pieces should be of equal thickness
Chops	4	230	15-20	
Whole fish	3	230	20-25	
Vegetables	4	Int	15-20	
Toast with topping	3	220	12-18	The shelf position depends on the height of the topping

CircoTherm® eco

With the "CircoTherm® eco" heating type, you can prepare many dishes on one level and save energy.

Notes

- Place your dishes in the empty cooking compartment before it has heated up.
- Only open the appliance door during cooking if it is absolutely necessary.

The table contains a selection of dishes best suited to CircoTherm® eco.

The details given in the table are guidelines and apply to the use of enamelled baking trays and universal pans as well as dark-coloured baking tins. The values may vary depending on the type and amount of dishes and on the baking tin used.

We recommend that you set the lower of the specified temperatures the first time. Lower temperatures will generally allow more even browning.

Meals with CircoTherm® Eco		Accessories	Shelf position	Temperature in °C	Cooking time in minutes
Cakes and pastries					
Rich sponge mixture	With dry topping	Baking tray	1	170 - 190	25 - 30
	In tins	Springform cake tin/ loaf tin	1	160 - 170	60 - 80
	In tins	Flan-base cake tin	1	160 - 170	20 - 30
	Small baked items, e.g. muffins	Muffin tray	1	170 - 180	20 - 30
Shortcrust pastry	With dry topping, e.g. nut triangles	Baking tray	1	180 - 200	25 - 30
	Small baked items, e.g. butter biscuits	Baking tray	1	140 - 150	20 - 25

Meals with CircoTherm® Eco		Accessories	Shelf position	Temperature in °C	Cooking time in minutes
Sponge mixture	Swiss roll	Baking tray	1	180 - 190	15 - 20
	In tins (6 eggs)	Springform cake tin	1	160 - 170	40 - 50
	In tins	Flan-base cake tin	1	160 - 170	20 - 30
Yeast dough	With dry topping	Baking tray	1	170 - 190	30 - 45
	In tins	Ring cake tin	1	170 - 180	40 - 50
	Small baked items	Baking tray	1	180 - 190	20 - 30
Puff pastry	Small baked items	Baking tray	1	190 - 200	30 - 35
Choux pastry	Small baked items	Baking tray	1	190 - 200	35 - 45
Frozen convenience products					
Pizza, frozen	With thin base	Universal pan	1	180 - 200	15 - 25
	With thick base	Universal pan	1	180 - 200	20 - 30
Chips		Universal pan	1	190 - 200	20 - 30
Bread rolls/baguette	Prebaked	Universal pan	1	180 - 200	10 - 20
Bakes					
Potato gratin	Made using raw potatoes	Ovenproof dish on the wire rack	1	180 - 200	60 - 80
Lasagne		Ovenproof dish on the wire rack	1	180 - 190	50 - 60
Sweet bake		Ovenproof dish on the wire rack	1	170 - 180	50 - 60
Meat					
Pot-roasted beef	1 kg	Covered ovenware on the wire rack	1	190 - 200	120 - 150
Shoulder of pork	1 kg	Universal pan with wire insert	1	180 - 190	110 - 130
Joint of veal	1 kg	Universal pan with wire insert	1	180 - 190	100 - 120
Fish					
Trout	approx. 400 g	Universal pan with wire insert	1	160 -170	25 - 30

Steam cooking

The Steam cooking operating mode can only be used in conjunction with the Mega System steamer (available as a special accessory from specialist retailers).

Only switch Steam cooking on when the cooking compartment has cooled down completely (room temperature).

If "Not possible" appears on the text display when you switch on the Steam cooking operating mode and H and o o appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Steam cooking on again. The Steam cooking process is controlled automatically.

Notes

- Only use the Steam cooking operating mode for steaming.
- Only use the Mega System steamer for steaming.
- Do not use Steam cooking together with the preselection mode clock function.
- You will find further useful information in the instruction manual included with the Mega System steamer.

Dough proving

In this section, you will find information on

- Dough proving
- preparing yeast dough and yoghurt

Only switch on Dough proving once the cooking compartment has completely cooled down (to room temperature).

If "Not possible" appears in the text display when the Dough proving setting is switched on and H or h and -0- appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Dough proving on again.

Do not use Dough proving together with the Preselection mode clock function.

Yeast dough

Caution!

- Damage to the enamel surfaces from pouring cold water into the hot cooking compartment. Do not poor cold water into the hot cooking compartment.
- Distilled water will damage the surfaces in the cooking compartment. Use tap water only.

1. Pour 200 ml water in the base trough of the cooking compartment.
2. Place the dish in the centre of the wire rack and slide in at shelf height 1.
3. Close the appliance door and switch on Dough proving.
   The proving process is controlled automatically. The temperature setting is fixed.
4. Remove any remaining water from the cooking compartment after the proving process is complete.
5. Loosen any limescale with a little vinegar and wipe with clean water.

The information in the table contains only guide values.

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

Yeast dough	Amount of flour in grams	Proving time in minutes
Light dough (e.g. pizza dough, plaited loaf)	300 - 500	25 - 30
	750	30 - 35
Heavy, fat-rich dough (e.g. stollen, panettone)	500	40 - 60
	750	60 - 80
Light bread dough	1000	30 - 40
Heavy bread dough	1000	50 - 70

Yoghurt

1. Remove accessories and hook-in racks, telescopic shelves or separate fitting systems.
2. Heat 1 litre of long-life milk (3.5 % fat) or fresh pasteurised milk to 40 °C
   or
   Bring 1 litre of fresh milk to the boil once and allow to cool down to 40 °C.
3. Add 150 g of set yoghurt to the warm milk, stir in and fill the jars or bowls evenly. Do not pour more than 200 ml into any single container.
4. Cover the filled containers with a suitable lid or cling film.
5. Distribute the containers over the entire cooking compartment floor, evenly spaced out.
6. Close the appliance door and switch on Dough proving.
   The proving process is controlled automatically. The temperature setting is fixed.
7. After 8 hours, switch off Dough proving and place the containers in the refrigerator for at least 15 hours.

Low-temperature cooking

In this section, you will find information on

- Low-temperature cooking
- Tips and tricks

Low-temperature cooking is a method of cooking slowly at low temperatures, and is also known as slow cooking.

Low-temperature cooking is ideal for all prime cuts of meat (e.g. tender portions of beef, veal, pork, lamb and poultry) that are to be cooked medium/medium rare or "à point". The meat will remain succulent and tender.

Using Low-temperature cooking

Notes

- Only use fresh, clean meat
- The meat will always look pink on the inside after Low-temperature cooking. This does not mean that the cooking time was too short
- Only use boned meat
- Do not use defrosted meat
- You can also use seasoned or marinated meat
- Always use shelf height 1 for Low-temperature cooking
- Do not cover the meat while it is cooking in the cooking compartment
- Do not turn pieces of meat during the low-temperature cooking process
- The size, thickness and type of meat will have a significant influence on the searing and low-temperature cooking times
- The properties of the pan and the heat output of the hotplate can influence the searing time
- Do not use the Low-temperature cooking mode together with the Preselection mode clock function

Only switch the Low-temperature cooking mode on when the cooking compartment has completely cooled down (room temperature).

If "Not possible" appears in the text display when the Low-temperature cooking mode is switched on and H or h and III appear alternately in the temperature display, the cooking compartment has not cooled down completely.

Wait until the cooking compartment has cooled down and switch Low-temperature cooking on again.

1. Place a glass or porcelain plate on a wire rack and insert at shelf height 1 to warm the plate.

2. Switch on Low-temperature cooking.
   "Please wait" appears in the text display during the heating up phase (15 - 20 minutes).
3. Remove fat and sinews from the meat.
4. Sear the meat on all sides to seal the meat and to create a roasted flavour.
5. When a signal sounds and "In operation" appears on the text display, place the meat on the glass or porcelain plate in the cooking compartment.
6. Take out the meat at the end of the cooking time and switch off the appliance.

Note: Meat cooked at a low temperature does not need to rest, and can easily be kept warm at a low temperature.

Table for Low-temperature cooking

The information in the table contains only guide values. The searing time is for searing in a hot pan with fat.

Place the duck breast in a cold pan and fry the skin side first. Following Low-temperature cooking, insert at shelf height 3 and grill at 250 °C for 3 - 5 minutes until crispy.

You can find information on how to proceed, further instructions and recipes in the accompanying cookbook.

	Searing in minutes	Low-temperature cooking in minutes
Pork		
Fillet, whole (approx. 500 g)	5 - 6	100 - 120
Loin (approx. 1 kg, 4 - 5 cm thick)	5 - 6	120 - 150
Medallions (5 cm thick)	3 - 4	45 - 60
Loin steaks (2 - 3 cm thick)	2 - 3	30 - 45
Beef		
Fillet, whole (1.5 kg)	6 - 7	160 - 200
Sirloin (approx. 1.5 kg, 5 - 6 cm thick)	6 - 7	180 - 210
Centre-cut rump (6 - 7 cm thick)	6 - 7	240 - 300
Medallions (5 cm thick)	3 - 4	60 - 80
Rump steak (3 cm thick)	3 - 4	50 - 70
Steak-cut rump (3 cm thick)	3 - 4	50 - 70
Veal		
Fillet, whole (approx. 800 g)	4 - 5	150 - 180
Flank (approx. 2 kg, 8 - 9 cm thick)	6 - 7	360 - 420
Centre-cut rump (approx. 1.5 kg, 4 - 5 cm thick)	6 - 7	240 - 300
Medallions (4 cm thick)	3 - 4	70 - 90
Lamb		
Loin, boned (approx. 200 g)	2 - 3	30 - 40
Leg, boned, tied (approx. 1 kg)	6 - 7	240 - 300
Poultry		
Chicken breast (150 - 200 g)*	4 - 5	90 - 120
Duck breast (300 - 400 g)**	10 - 12**	70 - 90**
Turkey breast (1 kg)*	4 - 5	150 - 180
Turkey steaks (2 - 3 cm)*	3 - 4	40 - 60

* well-done

** see the note below

Tips and tricks

Meat cooked at a low temperature cools down too quickly	Serve on warmed plates with a very hot sauce
Keeping meat cooked at a low temperature warm	Switch on Top/bottom heat and set the temperature to 60 °C. Small pieces of meat can be kept warm for up to 45 minutes and large pieces for up to 2 hours

Defrost

In this section, you can read about

- how to defrost using CircoTherm®
- how to use Defrost

Defrosting with CircoTherm®

Use CircoTherm® to defrost and cook frozen products.

Notes

- Frozen products that have been defrosted (meat in particular) require shorter cooking times than fresh products
- The cooking time for frozen meat increases by the defrosting time
- Always defrost frozen poultry before cooking so that you can remove the giblets
- Cook frozen fish at the same temperatures as fresh fish
- You can place large quantities of ready made frozen vegetables in aluminium dishes in the cooking compartment at the same time
- Use shelf height 1 when defrosting on one level, and shelf heights 1 + 3 when using two levels
- Observe the instructions on the packaging when using frozen foods.

Frozen meals	Temperature in °C	Defrosting time in minutes
Raw frozen products/ foods	50	30 - 90
Bread/Bread rolls (750 - 1,500 g)	50	30 - 60
Dry, frozen tray bakes	60	45 - 60
Moist, frozen tray bakes	50	50 - 70

Defrost

You can Defrost to defrost delicate pastries particularly well (e.g. cream cakes).

1. Switch on CircoTherm® operating mode.
2. Using the temperature selector, turn the default temperature down to 40 °C. Then turn the temperature selector one notch further anti-clockwise.

   Defrost is now set. – – – appears in the temperature display.
3. Defrost frozen food for 25 - 45 minutes, depending on type and size.
4. Remove the frozen food from the cooking compartment and let it thaw for 30 - 45 minutes.

With small quantities (pieces), the defrosting time is shortened to 15 - 20 minutes and the extended defrosting time is shortened to 10 - 15 minutes.

Note: To return to the CircoTherm® operating mode, turn the temperature selector clockwise. The temperature set for CircoTherm® appears again in the temperature display.

Preserve

⚠ Risk of injury!

Preserving jars containing incorrectly preserved food can burst. Please observe the following instructions:

- Fruit and vegetables must be fresh and in good condition
- Only use clean and undamaged preserving jars
- The preserving jars must not touch each other in the cooking compartment during preserving

With CircoTherm® , the cooking compartment can be used to preserve the contents of up to six ½, 1 or 1½ litre preserving jars at the same time.

Notes

- For each preserving process, only use preserving jars that are the same size and contain the same food.
- Pay attention to cleanliness when preparing and closing the preserving jars.
- Only use heat resistant rubber rings.
- You cannot preserve the following food in your appliance: the contents of tin cans, meat, fish or pie filling.

Preparing fruit

1. Wash fruit and, depending on the type, peel, remove the seeds and finely chop.
2. Fill the preserving jars with fruit up to approx. 2 cm below the rim.
3. Fill the preserving jars with hot, skimmed sugar solution (approx. ⅓ l for a one litre jar).

   To one litre water:
   - approx. 250 g sugar for sweet fruit
   - approx. 500 g sugar for sour fruit

Preparing vegetables

1. Wash vegetables and depending on the type, clean and finely chop.
2. Fill the preserving jars with vegetables up to approx. 2 cm below the rim.
3. Fill the preserving jars immediately with hot, boiled water.

Closing the preserving jars

1. Wipe the rims of the preserving jars with a clean, damp cloth.
2. Put a wet rubber ring and lid in place and close the jars with the clips.

Starting the preserving process

1. Insert the universal pan at shelf height 1.
2. Position the preserving jars in a triangle without them touching each other.

3. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
4. Set CircoTherm® at 160 °C.
   - Preserving jars containing ½ or 1 litre will start to bubble after approx. 50 minutes
   - Preserving jars containing 1½ litres will start to bubble after approx. 60 minutes

Ending the preserving process

For fruit, gherkins and tomato purée:

1. Turn off the appliance, once all preserving jars are bubbling.
2. Allow the preserving jars to stand in the closed cooking compartment for several minutes longer.
   - Raspberries, strawberries, cherries or gherkins: approx. 5 - 10 minutes
   - Other fruit: approx. 10 - 15 minutes
   - Tomato or apple purée: approx. 15 - 20 minutes

For vegetables:

1. Reduce the temperature to 100 °C once all the preserving jars are bubbling. Allow the preserving jars to continue bubbling for approx.60 minutes in the closed cooking compartment.
2. Switch off the appliance.
3. Allow the preserving jars to stand in the closed cooking compartment for approx. 15 - 30 minutes longer.

Removing the preserving jars

1. Place the preserving jars on a clean cloth, cover and protect from draughts.
2. Remove clips only when the jars are cold.

Pyrolytic cleaning

With Pyrolytic cleaning, the oven heats up to approximately 500 °C. This burns off residues from roasting, grilling or baking and you only need to wipe the ashes from the cooking compartment.

You can choose from three cleaning levels.

Level	Degree of cleaning	Cooking time
1	gentle	approx. 1 hour, 15 minutes
2	medium	approx. 1 hour, 30 minutes
3	intensive	approx. 2 hours

The heavier and older the dirt, the higher the cleaning level should be. We recommend cleaning the cooking compartment at least once very one to two months. Depending on useage and what has been cooked more frequent cleaning may be necessary. A cleaning cycle only requires approx. 2.5 - 4.7 kilowatt hours.

Important notes

For safety reasons, the oven door locks automatically. "Door locked" appears in the display. You can only open the oven door again once the cooking compartment has cooled down slightly. Do not attempt to push in the latch by hand.

Do not attempt to open the oven door while the cleaning programme is in operation. The cleaning process may be cancelled.

The lamp is not lit in the cooking compartment during cleaning.

⚠ Risk of fire!

The outside of the oven becomes very hot. Make sure that nothing is placed against the front of the oven. Never hang flammable objects, e.g. tea towels, on the door handle. Keep children at a safe distance.

Before cleaning

The oven must be empty. Take any accessories, ovenware and shelves out of the oven. Please see the *Care and cleaning* section for how to unhook the rails.

Clean the oven door and the along the edges of the cooking compartment in the area around the seal. Do not scrub the seal.

Make sure that the oven door is closed before you start cleaning.

⚠ Risk of fire!

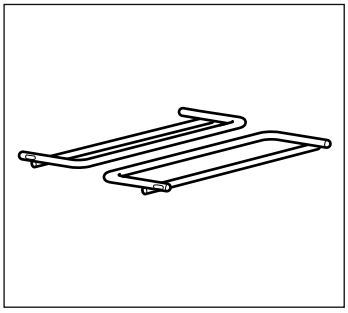
Loose food residues, grease and meat juices may catch fire. Wipe out the cooking compartment with a damp cloth.

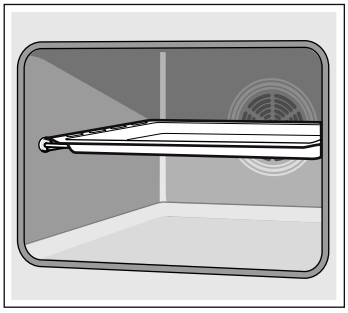
Cleaning accessories at the same time

The shelves are not suitable for the self-cleaning programme. Take them out of the cooking compartment. If you wish to clean accessories at the same time, you can buy accessory holders.

You can obtain the accessory holders from the after-sales service or on the internet using the material number 466546.

The accessory holders are inserted on the left- and right-hand sides.





You can use the holder to clean enamelled accessories without a non-stick coating at the same time, e.g. the universal pan. Always only clean one accessory at a time.

Non-enamelled accessories, e.g. the wire rack, are not suitable for the self-cleaning programme. Remove them from the cooking compartment.

⚠ Risk of serious damage to health.!

Never clean non-stick baking trays and baking tins at the same time using the self-cleaning programme. High temperatures damage the non-stick coating and poisonous gases are released.

Note: For details on which accessories are suitable for the self-cleaning programme, please see the optional accessory table at the start of these instructions.

Setting the cleaning level

1. Set the operating mode selector to ▦. 0 appears in the temperature display.
2. Use the temperature selector to set the cleaning level.
   Pyrolytic cleaning starts after a few seconds.

The clock display shows the cleaning duration. The oven will start up after a few seconds. The time starts counting down.

The oven door is locked once the cleaning process starts. "Door locked" appears in the display.

Once cleaning has finished

"End" appears in the display and →| flashes in the clock display. Set the operating mode selector to o and press the◁|▷button once. You can only open the oven door once the oven has cooled down.

Cancelling cleaning

Turn the operating mode selector back to o. You can only open the oven door once the oven has cooled down.

Changing the cleaning level

Once cleaning starts, the cleaning level can no longer be changed.

Setting cleaning to run overnight

So that you can use your oven throughout the day, delay the end of the cleaning process to during the night.

1. Set the operating mode selector to ▦. 0 appears in the temperature display.
2. Use the temperature selector to set the cleaning level.
3. Press the ◁|▷ clock function button repeatedly until the →| symbol appears.
4. Set the End of operation to a later end time using the rotary selector.

The oven switches to standby. The display shows the time of day. When the oven starts, you can see the time counting down.

After cleaning

Once the cooking compartment has cooled down, wipe out the ash that has been left behind in the cooking compartment with a damp cloth.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

- Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.
- Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.
- Enamel is baked on at very high temperatures. This can cause some slight colour variations. This is normal and does not affect their function. The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

To ensure that the different surfaces are not damaged by using the wrong type of cleaning agent, observe the information in the table. Do not use

- harsh or abrasive cleaning agents,
- cleaning agents with a high concentration of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

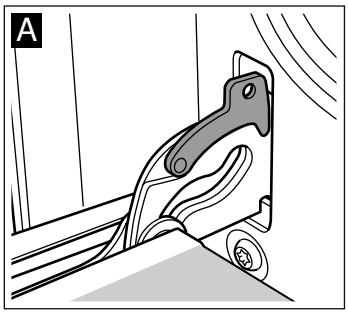
Wash new sponge cloths thoroughly before use.

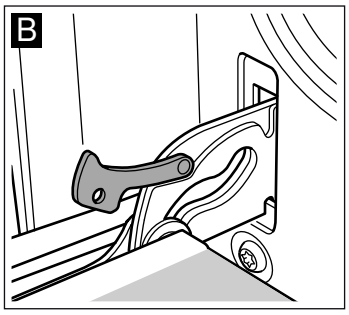
Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove traces of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning products suitable for hot surfaces are available from our after-sales service or from specialist retailers. Apply a very thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Door cover	Stainless steel cleaning agents (available from our after-sales service or from specialist retailers): Please observe the manufacturer's instructions.
Cooking compartment	Hot soapy water or a vinegar solution: Clean with a dish cloth. If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold. It is best to use the self-cleaning function. Observe the instructions in the *Self-cleaning* section when doing so.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Rails	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not remove the lubricant while the pull-out rails are pulled out – it is best to clean them when they are inserted. Do not soak, clean in the dishwasher, or leave in the oven during self-cleaning. The rails may be damaged causing them to jam.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Detaching and attaching the oven door

For cleaning purposes and to remove the door panels, you can detach the oven door.

The oven door hinges each have a locking lever. When the locking levers are closed (figure A), the oven door is secured in place. It cannot be detached. When the locking levers are open in order to detach the oven door (Fig. B), the hinges are locked. They cannot snap shut.



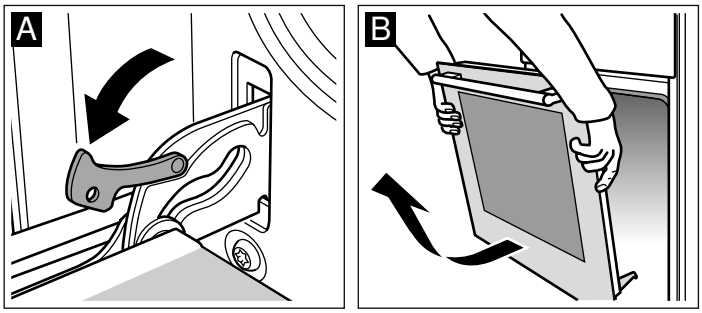


⚠ Risk of injury!

Whenever the hinges are not locked, they snap shut with great force. Ensure that the locking levers are always fully closed or, when detaching the oven door, fully open.

Detaching the door

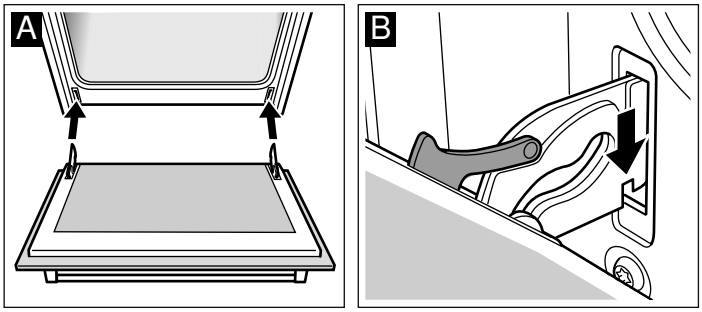
1. Open the oven door fully.
2. Fold up the two locking levers on the left and right (figure A).
3. Close the oven door as far as the limit stop. With both hands, grip the door on the left and right-hand sides. Close the door a little further and pull it out (figure B).



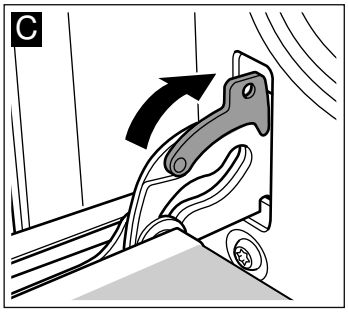
Attaching the door

Reattach the oven door in the reverse sequence to removal.

1. When attaching the oven door, ensure that both hinges are inserted straight into the opening (figure A).
2. The notch on the hinge must engage on both sides (figure B).



3. Fold back both locking levers (figure C). Close the oven door.



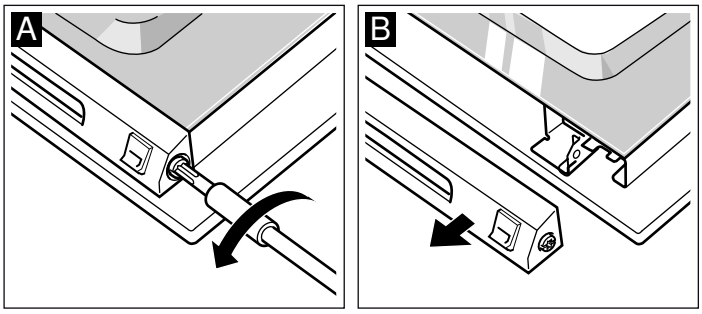
⚠ Risk of injury!

If the oven door falls out accidentally or a hinge snaps shut, do not reach into the hinge. Call the after-sales service.

Removing the door cover

The oven door cover can become discoloured. To carry out thorough cleaning, you can remove the cover.

1. Open the oven door fully.
2. Unscrew the oven door cover. To do this, undo the left and right screws (figure A).
3. Remove the cover (figure B).



Make sure that the oven door is not closed while the cover is removed. The inner panel may be damaged.

Clean the cover with a stainless-steel cleaning agent.

4. Replace the cover and secure it in position.
5. Close the oven door.

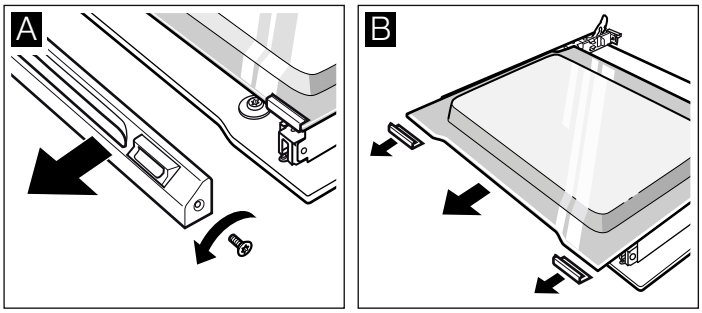
Removing and installing the door panels

To facilitate cleaning, you can remove the glass panels from the oven door.

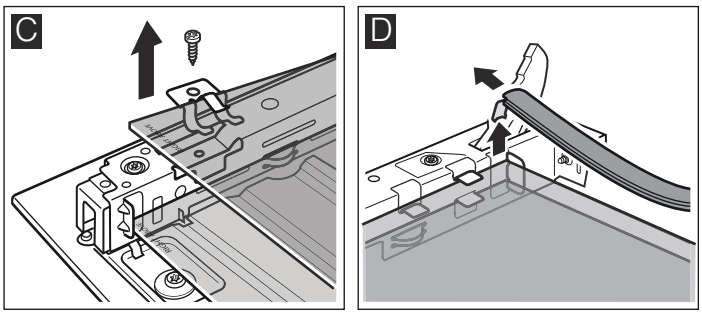
When removing the inner panels, pay attention to the sequence in which the panels are removed. In order to reassemble the panels in the correct sequence, use the numbers that appear on each panel.

Removal

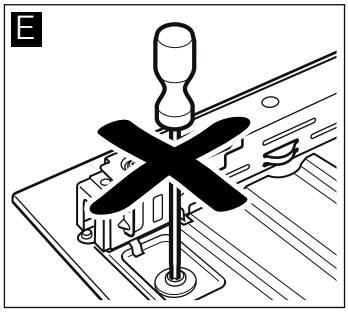
1. Detach the oven door and lay it on a cloth with the handle facing down.
2. Unscrew the cover at the top of the oven door. To do this, unscrew the left and right screws (fig. A).
3. Lift the top panel up and pull it out and remove the two small seals (fig. B).



4. Unscrew the retaining clips on the right and left. Lift the panel and remove the clips from the panel (fig. C).
5. Remove the seal from the bottom of the panel (fig. D). Pull the seal and remove it up and out. Pull out the panel.



6. Pull the lower panel at an angle, upwards and out.
7. Do NOT unscrew the left and right-hand screws from the sheet metal part (fig. E).



Clean the panels with glass cleaner and a soft cloth.

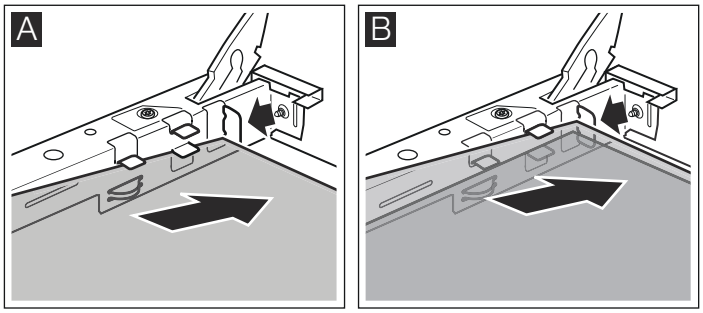
⚠ Risk of injury!

Scratched glass in the appliance door may develop into a crack. Do not use a glass scraper, sharp or abrasive cleaning aids or detergents.

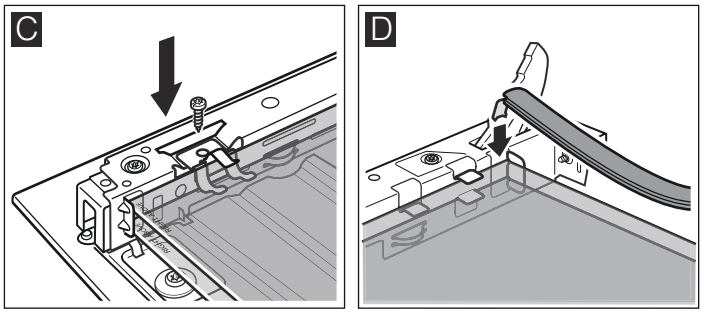
Installation

During installation, make sure that the lettering "top right" is upside down at the bottom left of both panels.

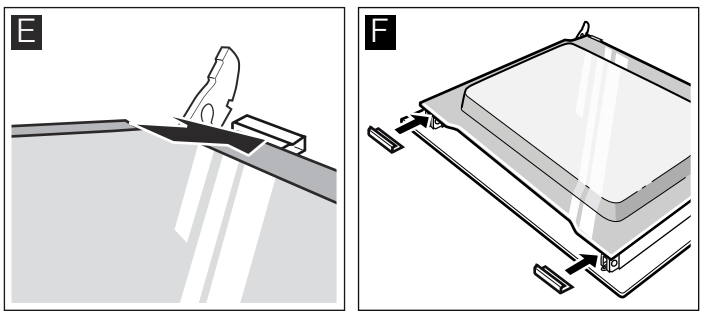
1. Insert the lower panel at an angle towards the back (fig. A).
2. Slide in the middle panel (fig. B).



3. Stick the retaining clips onto the right and left-hand side of the panel, aligning them so that the retaining carriers are over the screw holes, and then screw into place (fig. C).
4. Hook the seal in to the bottom of the panel again (fig. D).



5. Insert the uppermost panel at an angle to the back into the brackets. Take care not to push the seal to the back (fig. E).
6. Insert the two small seals on the left and right of the panel again (fig. F).



7. Put the cover back in place and screw it on.
8. Attach the oven door.

Do not use the oven again until the panels have been correctly installed.

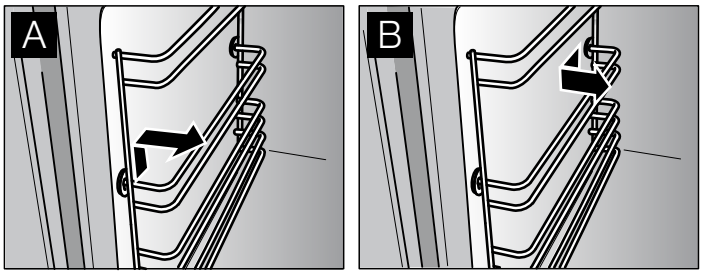
Cleaning the hook-in racks

You can remove the hook-in racks for easier cleaning.

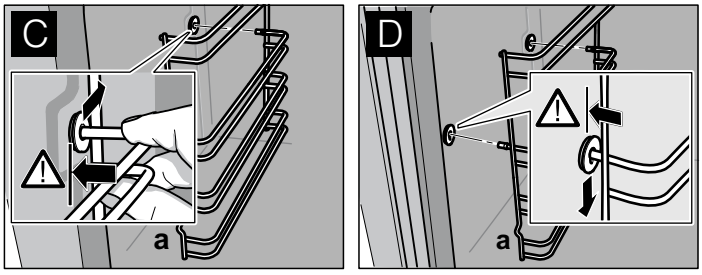
⚠ Risk of burning due to hot components in the cooking compartment!

Wait until the cooking compartment has cooled down.

1. Push the hook-in rack upwards at the front and unhook to the side (figure A).
2. Pull the hook-in rack forwards at the rear and unhook to the side (figure B).



3. Clean the hook-in rack with washing-up liquid and a sponge or brush.
4. Align the hook-in rack with the indentation (a) facing downwards, so that the shelf heights match.
5. Insert the hook-in rack at the rear as far as it will go and push to the rear (figure C).
6. Insert the hook-in rack at the front as far as it will go and push downwards (figure D).



Faults and repairs

It is not always necessary to call the after-sales service. Sometimes, you can find a remedy yourself. You will find some tips for troubleshooting in the following table.

⚠ Risk of electric shock!

- Work on the appliance electronics may only be performed by a specialist.
- Always disconnect the appliance from the power supply when work is carried out on the electronics. Switch off the circuit breaker or remove the fuse from your household fuse box.

Problem	Possible cause	Remedial action
Electrical operation is faulty (e.g. indicator lamps no longer light up)	Faulty circuit breaker	Check fuses in the fuse box and replace if necessary
0:00 flashes in the clock display	There was a power cut	Press the◁▷ clock function button, reset the time of day (see section: Electronic clock)
0:00 flashes on the clock display, “rrr” appears on the temperature display	The power supply was interrupted while the appliance was in operation	Press the ◁▷ clock function button, reset the time of day (see section: Electronic clock)
It is not possible to operate the appliance, “Appliance locked” appears on the text display, ⊂⊃ and -S- appear on the temperature display	The appliance controls have been locked	Deactivate the lock (see section: Childproof lock)
It is not possible to operate the appliance, “Appliance permanently locked” appears on the text display, ⊂⊃ and -SP appear on the temperature display	The appliance controls were locked permanently	Deactivate the permanent lock (see section: Childproof lock)
The appliance does not heat up, the colon flashes on the clock display 160 appears in the temperature display, for example	A button combination was actuated	Switch off the appliance, press and hold the i info button for 3 seconds, then press and hold the ◁▷ clock function button for 4 seconds, then press and hold the i info button for 3 seconds
Electronically-controlled functions are faulty	Energy surges (e.g. lightning strike)	Reset the function concerned
Once you have switched on an operating mode, H or h appears on the temperature display, and “Not possible” appears on the text display	The appliance has not cooled down fully	Wait until the appliance has cooled down, then switch on the operating mode again
The appliance has switched off automatically. "Safety cut-out" appears in the text display, 0:00 flashes in the temperature display	The appliance has switched off to protect itself from overheating	Turn the operating mode selector back to the o position

Error messages with E

If an error message with E is shown in the display, press the ◷ button. This cancels the error message. You may then have to reset the time of day. If the error is shown again, call the after-sales service.

You can take remedial action yourself if the following error messages are displayed.

Error message	Possible cause	Note/remedy
E011	A button was pressed for too long or has jammed.	Press all buttons individually. Check that the buttons are clean. If the error message remains, please contact the after-sales service.
E115	The temperature in the cooking compartment is too high.	The oven door locks. Wait until the cooking compartment has cooled down. Clear the error message with the ◷ button.

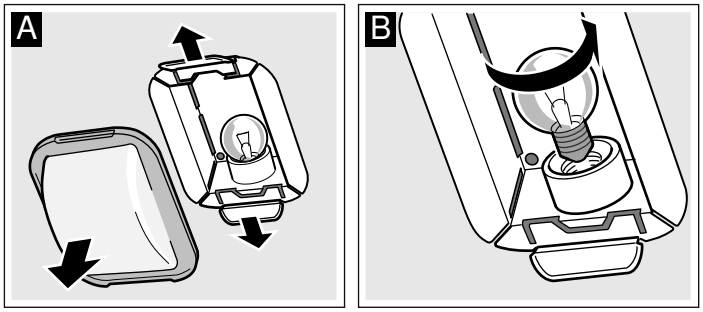
Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. Heat-resistant, 40 watt spare bulbs can be obtained from our after-sales service or a specialist retailer. Only use these bulbs.

⚠ Risk of electric shock!

Switch off the circuit breaker in the fuse box.

1. Place a tea towel in the oven when it is cold to prevent damage.
2. Remove the glass cover. To do this, press back the metal tabs with your thumb (Fig. A).
3. Unscrew the bulb and replace it with one of the same type (Fig. B).



4. Refit the glass cover. When doing this, insert it on one side and press firmly on the other side. The glass cover will click into place.
5. Remove the tea towel and switch on the circuit breaker.

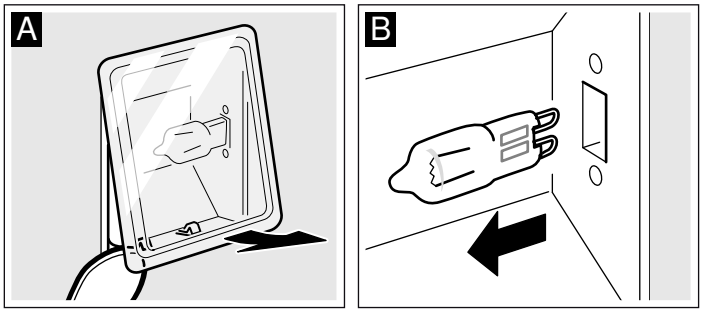
Replacing the bulb in the left-hand oven light

If the bulb in the oven light fails, it must be replaced. Heat-resistant, 25 watt, 230 V halogen bulbs are available from the after-sales service or specialist retailers. When handling the halogen bulb, use a dry cloth. This will increase the service life of the bulb. Only use these bulbs.

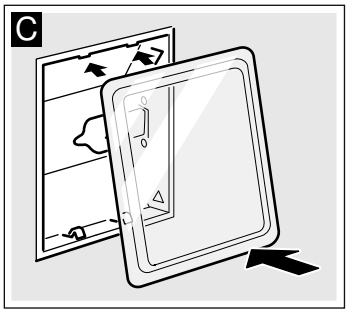
⚠ Risk of electric shock!

Switch off the circuit breaker in the fuse box.

1. Place a tea towel in the oven when it is cold to prevent damage.
2. Remove the glass cover. To do this, open the glass cover from the bottom with your hand (Fig. A). If the glass cover is difficult to remove, use a spoon as an aid.
3. Pull out the bulb (do not turn it) (Fig. B). Insert the new bulb, making sure that the pins are in the correct position. Push the bulb in firmly.



4. Refit the glass cover. Make sure that the curvature in the glass is on the right. Insert the glass at the top and push it in firmly at the bottom (Fig. C). The glass cover will click into place.



5. Remove the tea towel and switch on the circuit breaker.

Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance needs to be repaired. We will always find the right solution in order to avoid unnecessary visits from a service technician.

E number and FD number

When calling us, please give the product number (E no.) and the production number (FD no.) so that we can provide you with the correct advice. The rating plate containing these numbers can be found on the right-hand side of the oven door. You can make a note of the numbers of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

E no. **FD no.**

After-sales service ☏

Please note that there will be a fee for a visit by a service technician in the event of a malfunction, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928989
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655
0.03 € per minute at peak. Off peak 0.0088 € per minute.

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

Test dishes tested to standard EN 50304/EN 60350 (2009) and IEC 60350.

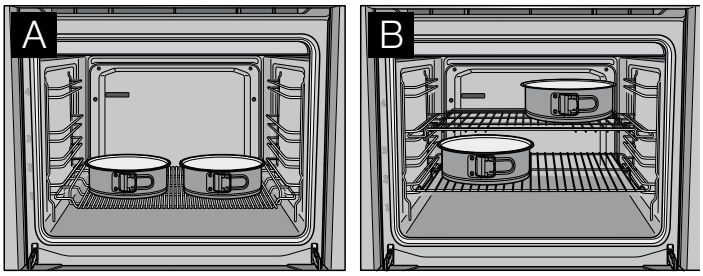
Please note the information in the tables about preheating. The table values do not include Rapid heat up.

Note: For baking, use the lower of the temperatures indicated first.

Baking	Shelf position	Operating mode	Temperature in °C	Baking time in minutes
Whirls	3		140-150*	25-35
	1	/	140-150	25-35
	1+3	/	140-150*	30-40
	1+3+4	/	130-140*	40-50
Small cakes (20 per tray)	3		160-170**	25-30
	1	/	160-180	25-35
	1+3	/	140-150**	30-40
	1+3+4	/	140-150**	35-50
Hot water sponge cake	2		160-170*	25-35
	1	/	160-170*	25-35
Double crust apple pie (black tins placed next to one another, fig. A)	1	/	170-180*	60-70
Double crust apple pie (black tins placed next to one another, fig. A)	1	/	180-190	75-85
Double crust apple pie (black tins placed diagonally across from each other, fig. B)	1+3	/	170-180*	65-75

* Preheat oven

** Preheat for 10 minutes



Grilling	Shelf position	Operating mode	Temperature	Grilling time in minutes
Toast* (universal pan + wire rack)	3+4	/	275	½-2
Beef steaks x 12** (universal pan + wire rack)	3+4	/	Int	20-30

* Preheat oven

** turn over after ⅔ of the cooking time

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